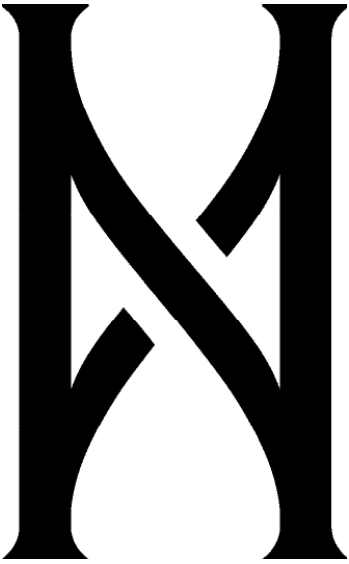


Our kitchen works in harmony with nature under the guidance of our Chef Rene van der Weijden. What ends up on your plate is determined by what the moment and the earth have to offer. Every flavour is carefully considered, every vegetable cherished, with a deep attention to techniques such as fermentation and preserving. This allows us to get the best out of the seasons and prevent waste.

At Hemel & Aarde, you can choose from three menus.

HEMELS | Our most Luxurious menu, offering the best of our vision.
AARDE | A vegetarian adventure, focusing on the full richness of vegetables.
HEMEL & AARDE | The best of the moment, with a subtle touch of meaat or fish, applying the 80/20 rule.

Each menu can be expanded with a selection of cheese.

HEMELS

TOPINAMBUR | quince | bergamot | fir | chestnut

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IRISH MOR | marrow | cabbage | seaweed

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TURBOT | pil-pil | pumpkin | bumbu

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SWEETBREAD | anchovy | parsley | pickle

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VENISON | blood sausage | juniper | condiments

of

BUCKWHEAT TEMPEH | pepper | maitake | nasturtium

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RED LOVE | rhubarb root | buttermilk | saffron

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6 courses - €130
6 courses vegetarian - €130

Extra cheese course - supplement €22
LINDENHOFF CHEESE SELECTION | accompanying garnish

HEMEL & AARDE

TOPINAMBUR | quince | bergamot | fir | chestnut

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IRISH MOR | marrow | cabbage | seaweed

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VACHERIN | pear | muschroom | rosemary

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VENISON | blood sausage | juniper | condiments

of

BUCKWHEAT TEMPEH | pepper | maitake | nasturtium

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RED LOVE | rhubarb root | buttermilk | saffron

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5 courses - €110

Extra cheese course - supplement €22
LINDENHOFF CHEESE SELECTION | accompanying garnish

AARDE

TOPINAMBUR | quince | bergamot | fir | chestnut

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CABBAGE | milk curd | seaweed

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VACHERIN | pear | muschroom | rosemary

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BUCKWHEAT TEMPEH | pepper | maitake | nasturtium

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RED LOVE | rhubarb root | buttermilk | saffron

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5 courses - €110

Extra cheese course - supplement €22
LINDENHOFF CHEESE SELECTION | accompanying garnish